

Abstract

A gelled food product is prepared by opening a closed container of thermo-reversible gel (A) that is based on polysaccharide gelling agent, heating gel (A) to a temperature of at least 60°C, combining the gel (A) with at least one taste or flavour imparting food component before, during or after the heating, to provide a combined gel composition (B) that comprises at least 1 wt% protein, such that the gel (A) constitutes 50-98 wt% of the composition (B), and allowing the combined gel composition (B) to set in a mould.